

LA TABLE DU
CASTEL



A Sea Breeze of Love at La Table du Castel

Saturday, February 14, 2026

"For this February 14th, Valentine's Day, an evening unlike any other, the Castel Marie Louise team has composed, a little... a lot... passionately... madly, a dinner built around exceptional ingredients. And all of it... made with love."

Shellfish and Caviar

Granny Smith apple, crisp fennel, smoked cream



Lobster Bisque

Carrot, marsh sweet clover, shell and coral emulsion



Day-Boat Brill

Root vegetables, Buddha's hand, Champagne sabayon



Organic Yellow Chicken

Corn, vegetable condiment, chicken jus with Vin Jaune



Grapefruit and buckwheat

Caramélia frozen parfait, chocolate soufflé tartlet

€185 per person

a glass of Champagne included

INFORMATION AND RESERVATIONS

02 40 11 48 38 | reception-castel@groupebarriere.com